

# Guado al Melo



"Don't plant, Varo, any tree  
before the holy grape-vine"  
HORACE, CARMINA 1, 18,1, I c. B.C.

**VARIETÀ:** "complantation" of 30 red varieties.

**VIGNETO:** it was born from **Campo Giardino**, a vineyard that is an ampelographic garden with 30 red varieties, on the hills of Bolgheri. Alluvial soil, with good pebble-gravel texture and moderate clay content. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

**PRODUCTION:** Grapes are harvested in 6-7 times, depending on the maturation period. Produced only in the best vintages, the selected grapes are vinified without correctives or additives which would alter the original characteristics. Refined on the lees for 24 months in oak barrels and almost 12 months in bottle. Not filtered



# JASSARTE

TOSCANA IGT ROSSO

NULLAM, VARE, SACRA VITE  
PRIUS SEVERIS ARBOREM

ORAZIO, CARMINA 1, 18,1, I SEC.

**Jassarte** is the great red wine that originates from our rediscovery of the ancient use of complantation of different varieties in a vineyard. This wine is not characterized by the individual varieties but rather by the vineyard as a unique identity. It represents the absolute expression of the territory.

This wine reminds us of the origin of viticulture and its history, which are between the Mediterranean and the Caucasus, between the West and the East. According to Herodotus, the ideal border between these two worlds, their meeting point, was marked by two rivers, Indus and **Jassarte**. In the label, from the Etruscan art, there are two small satyrs that are harvesting.



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**CONSERVATION:** in a fresh and dark place and in horizontal position, this wine can be stored for very long time (8-10 years and more).

**HOW TO SERVE:** opening the bottle at least 10-15 minutes before. Serve at 18°-20°C (64,4°-68°F)

**SENSORY PROFILE:** Ruby red, very elegant to the nose with various hints (balsamic, red fruit, incense, meant and spices), they will open up, more and more, once the wine stays in the glass. To the palate it shows to be a fresh, well-balanced wine, more elegant than powerfull, with a long finish.

## **SOME EXEMPLES TO PAIRE WITH FOOD:**

soups, boiled meat, roast or grilled chicken, grilled meat, lightly spicy dishes, ripe or blue cheeses, game.

*Local dish:* pappardelle with hare ragout.

*Italian recipes:* marrowbone, wild boar fillet with myrtle, Gorgonzola cheese.

*International recipes:* stuffed turkey, tenderloin steak with green pepper, duck breast with wine.

## **BOTTLES:**

**750 ML - 1,5 L (MAGNUM)**

